

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 2/27/2015      **Business ID:** 110836FE  
**Business:** ITALIAN DELIGHT

8145 STATE AVE  
 KANSAS CITY, KS 66112

**Inspection:** 40001338  
**Store ID:**  
**Phone:** 9132874323  
**Inspector:** KDA40  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/27/15	11:10 AM	01:40 PM	2:30	0:25	2:55	0	
Total:			2:30	0:25	2:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. .. ..

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 .. .. p .. .. ..

3. Proper use of reporting, restriction and exclusion.

.. .. p .. .. ..

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.		..	p	..	..	p	..
Fail Notes	6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There is no hand washing signage at the hand sink in either the men's or the women's restroom. COS-sticker provided. ]						
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p	..	..	..	..	..
10. Food received at proper temperature.		..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	..	..	p	..
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the WIC, there was a carton of raw shell eggs stored directly above a container of RTE pepperoni. COS-moved. ]						
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..
Fail Notes	4-702.11 P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Equipment was being washed during inspection. The warewash machine is a chemical sanitizing machine. When tested, there was no measureable amount of chlorine present. It was determined that a line was pinched/clogged. COS- Hose adjusted and chlorine was able to pass from the container to the warewash machine. Previously washed but unsanitized equipment returned for washing and sanitizing. ]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		..	..	p	..	..	..
17. Proper reheating procedures for hot holding.		p	..	..	..	..	..
<b>This item has Notes. See Footnote 1 at end of questionnaire.</b>							
18. Proper cooling time and temperatures.		..	p	..	..	p	..
Fail Notes	3-501.14(A)(1) P - Cooling PHF/TCS (Reach 70°F within the first 2 hours) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 2 hours from 57°C (135°F) to 21°C (70°F) [must cool from 135°F to 41°F in no more than 6 hours total] [In the WIC, there was a large metal cooking pot (approximately 8 gallons) that was filled with spaghetti sauce that, according to cook, had been cooked 4 hours earlier. The internal temperature of the sauce was 113.3F. COS-discarded. ]						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Potentially Hazardous Food Time/Temperature

Y N O A C R

*Fail Notes*     3-501.14(A)(2)     *P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours]  
[In the WIC, there was a large metal cooking pot (approximately 10 gallons) that was filled with spaghetti sauce that, according to cook, had been made approximately 24 hours earlier. The internal temperature of the sauce was 69.6F. COS-discarded.]*

19. Proper hot holding temperatures.

p   "   "   "   "   "

***This item has Notes. See Footnote 2 at end of questionnaire.***

20. Proper cold holding temperatures.

p   "   "   "   "   "

***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.

"   p   "   "   p   "

*Fail Notes*     3-501.18(A)(2)     *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.  
[In the WIC, there was a large metal pot of spaghetti sauce that was not dated. According to PIC, the sauce had been made yesterday, longer than 24 hours earlier. COS-discarded. ]*

22. Time as a public health control: procedures and record.

"   p   "   "   "   "

*Fail Notes*     3-501.19(A)(1)(a)     *Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.  
[The establishment prepares pizza, calzones, sausage rolls, strambolis. The food is held without temperature control and reheated when ordered. PIC indicated the amount of food prepared is service during the lunch and dinner rush. There is no written procedure for using time as a control. ]*

3-501.19(B)(2)     *Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.  
[The establishment prepares pizza, calzones, sausage rolls, strambolis. The food is held without temperature control and reheated when ordered. PIC indicated the amount of food prepared is service during the lunch and dinner rush. There is no notation as to when the food was removed from temperature control. ]*

## Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

"   "   "   p   "   "

## Highly Susceptible Populations

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	..	..	p	..	..	..
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26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
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Fail Notes	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [There was a container of sani-wipes stored on a bag of flour. COS-moved. ]</i>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
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## GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	..	..	..	p	..	..
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29. Water and ice from approved source.	p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	..	p	..	..	..	..
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Fail Notes	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [In the WIC, there were two large metal pots covered with metal lids. One pot was approximately 10 gallons and the other was approximately 8 gallons. Both gallons were filled to capacity. ]</i>
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32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
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33. Approved thawing methods used.	..	..	p	..	..	..
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34. Thermometers provided and accurate.	p	..	..	..	..	..
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p	..	..	..	..	..
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.	p	..	..	..	..	..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
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Fail Notes	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In the WIC, there were 3 pots of sauce stored on the floor. ]</i>
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38. Personal cleanliness.	p	..	..	..	..	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y   N   O   A   C   R
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| 39. Wiping cloths: properly used and stored. | p   "   "   "   "   " |
| 40. Washing fruits and vegetables.           | "   "   p   "   "   " |

Proper Use of Utensils	Y   N   O   A   C   R
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|---------------------------------------|-----------------------|
| 41. In-use utensils: properly stored. | "   p   "   "   p   " |
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<i>Fail Notes</i>	<p>3-304.12(A)   <i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.</i></p> <p><i>[In a container of yeast and in a container of flour, there were single use foam cups without handles that were stored in contact with food. COS-discarded. ]</i></p>
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|---|-----------------------|
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p   "   "   "   "   " |
| 43. Single-use and single-service articles: properly used.              | "   p   "   "   p   " |

<i>Fail Notes</i>	<p>4-502.13(A)   <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [There were single use foam cups stored in a container of yeast and in a container of flour. COS-discarded. ]</i></p>
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| 44. Gloves used properly. | p   "   "   "   "   " |
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Utensils, Equipment and Vending	Y   N   O   A   C   R
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|---|-----------------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | "   p   "   "   p   " |
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<i>Fail Notes</i>	<p>4-202.11(A)(2)   <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Yeast was stored in a plastic container that was cracked. COS-removed and container discarded. ]</i></p>
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | p   "   "   "   "   " |
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | p   "   "   "   "   " |
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| 47. Non-food contact surfaces clean. | p   "   "   "   "   " |
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Physical Facilities	Y   N   O   A   C   R
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| 48. Hot and cold water available; adequate pressure. | p   "   "   "   "   " |
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| 49. Plumbing installed; proper backflow devices. | p   "   "   "   "   " |
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***This item has Notes. See Footnote 5 at end of questionnaire.***

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|---|-----------------------|
| 50. Sewage and waste water properly disposed. | p   "   "   "   "   " |
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|--|-----------------------|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p   "   "   "   "   " |
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| 52. Garbage and refuse properly disposed; facilities maintained. | p   "   "   "   "   " |
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| 53. Physical facilities installed, maintained and clean. | p   "   "   "   "   " |
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|---|-----------------------|
| 54. Adequate ventilation and lighting; designated areas used. | p   "   "   "   "   " |
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Administrative/Other	Y   N   O   A   C   R
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- |                      |                       |
|----------------------|-----------------------|
| 55. Other violations | p   "   "   "   "   " |
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed   |   Education Title #07   Corrective Actions*

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

previously cooked pizza, calzone, and sausage rolls are returned to the oven for reheat for immediate service.

## **Footnote 2**

### **Notes:**

On service line, pasta dish at 194F, lasagna at 183F.

## **Footnote 3**

### **Notes:**

Pizza prep table: sausage at 33F, ham at 41F.

Salad/sandwich prep table: sliced tomato at 40F, shredded lettuce at 39F, macaroni salad at 40F, ham at 39F, shredded lettuce at 41F.

Pepsi RIC: cheese cake at 41F, cannoli at 41F.

WIC: ambient temperature at 37F, cooked pasta noodles at 38F, lasagna at 36F.

## **Footnote 4**

### **Notes:**

PIC indicated the establishment is serviced twice each month by a pest control company. Documents provided indicated last service was 2/12/15.

## **Footnote 5**

### **Notes:**

Service line hand sink hot water achieved 107F. Kitchen hand sink hot water achieved 117F.





## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 2/27/2015      **Business ID:** 110836FE  
**Business:** ITALIAN DELIGHT

8145 STATE AVE  
KANSAS CITY, KS 66112

**Inspection:** 40001338  
**Store ID:**  
**Phone:** 9132874323  
**Inspector:** KDA40  
**Reason:** 01 Routine

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/27/15	11:10 AM	01:40 PM	2:30	0:25	2:55	0	
Total:			2:30	0:25	2:55	0	

### ACTIONS

Number of products Voluntarily Destroyed 1

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product sauce Qty 18 Units allons Value \$ 50.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A